



FJC-102US

11/B
PATENT
05-13-02
OW

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Bernard Trevor Matthews et al. : Art Unit: 1761
Serial No.: 09/557,418 : Examiner: A. Corbin
Filed: April 21, 2000 :
FOR: A NOVEL COOKED :
SAUSAGE AND A METHOD
FOR MAKING THE SAME

AMENDMENT

Assistant Commissioner for Patents
Washington, D.C. 20231

RECEIVED

MAY 07 2002

TC 1700

S I R :

In response to the Office Action dated October 22, 2001, please
amend the above Application as follows:

IN THE CLAIMS:

Please replace claims 1, 5, 7, 8, 11, 16, 24, 26, 28, 29 and 32 with
the following amended claims:

COPY OF PAPERS
ORIGINALLY FILED

- B1
- 1 1. (Amended) A cooked sausage comprising a mixture of a
 - 2 meat emulsion and a fermented milk product having a pH of 4.6 or more,
 - 3 wherein said fermented milk product is substantially homogeneously dispersed
 - 4 through the meat emulsion and said mixture has a pH of about 5.5 or more, and